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- PN - SU635951 A 19781215 DW197936 000pp
- AN - 1979-66146B [36]
- TI - Canned dietetic food mfr. - includes addn. of oil contg. beta-sitosterol before heating, useful in lipid metabolism disorders
- AB - SU-635951 Dietetic food prods., esp. preserves are prepd. by mixing the starting components, introducing beta-sitosterol dissolved in a vegetable oil, and subjecting the mixt. to a thermal treatment.
- The quality of the prod., esp. its taste, is improved by introducing beta-sitosterol near the end of the mixing operation, in an amt. of 1.3-1.5 wt. % (w.r.t. the final prod.
 - These prods. are esp. suitable for persons suffering from distortion of the lipid metabolism.
- IC - A23C1/00 ;A23L3/00
- PA - (LIFO-R) LITH FOOD IND DES
- IN - BENYUSHITE S T; RENETSKENE Y U A; VAITSENAVI M I

Union of Soviet Socialist Republics

Author's Certificate 635951

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METHOD OF PRODUCING DIETETIC PRODUCTS

The invention relates to food industry and in particular to the field of producing dietetic canned goods.

It is known a method of producing dietetic products, including mixing of initial components, adding of beta-sitosterol beforehand dissolved in vegetable oil, and heat treatment(1).

In the known method the preparation is fed in the beginning of the mixing process of the components, which, because of the presence of water, leads to coagulation of beta-sitosterol, which lowers the quality of the products. In addition to that, a substantial feed (5 %) of the preparation adds bitterness to the product.

The aim of this invention is to enhance the product quality and to improve taste properties.

Therefore, beta-sitosterol in the amount of 1,3-1,5 % by weight of the finished product is added at the end of mixing period of the initial components.

The method is carried out in the following way. Carrot cut in cubic pieces is brought to the boiling temperature in water or by steam. Then a mixture is prepared which contains 75,5 % of carrot, brought to boiling temperature, 10 % of onion, 0,3 % of salt, 4 % of tomato purée, and the mixture is heated and mixed. A suspension is prepared from 4,3 % of vegetable oil and 1,5 % of beta-sitosterol, and it is introduced in the mixture at the end of mixing process. All ingredients are carefully mixed, heated to the temperature of 80-90° C, packed and sterilized at the temperature of +120° C.

Canned goods produced by this method, have, compared with known products, a high alimentary value and enhanced taste properties, which make it possible to use them as a medicinal product for patients with perturbances in the lipid metabolism.

Claim

Method of producing dietetic products, in particular canned goods, comprising mixing of initial components, feeding of beforehand in vegetable oil dissolved beta-sitosterol and heat treatment, *characterized by* in that, in order to enhance product quality and to improve taste properties, 1,3-1,5 % of beta-sitosterol by weight of the finished product is added at the end of the mixing process of the initial components.

Sources of information, taken into account at the examination:

1. Author's certificate of SSSR No. 414989, cl A 21D 13/06